

1887

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Rock Cakes

1 pound of flour, ~~1/2 lb~~ half lb of butter
half a lb of powdered turn of sugar, six eggs beaten
two whites, half oz of bitter almonds, half oz of sweet
almonds, mix all together ^{well} with a wooden spoon
drop it on fire about the size of a halfpenny and
as quickly as conveniently can be.

Tea Cakes

8 lbs of flour, 1 lb of butter, 1 spoon full of barn.
a little brown sugar knead them up with the butter
melted in water.

Hot butter paste

To one pound of flour, six oz of butter

Custard Pudding

One quart of blue milk, six eggs six strokes of pepper
of flour and a little cold water. Sweeten to taste

Boil it over a fire

(Iiam (Wicks
Sticks

Take a Gallon of water, put to it a quart of
sour cream, a little salt, a pint of sweet cream
and eight eggs leaving out half the whites &
strains, beat them very well, put to them a pint
of sour cream mix them well together, and when
your pan is just boiling (but it must not boil) put
in the cream and eggs, stir it about and keep
it from settling to the bottom, let it stand till
it begin to rise up, then have a little flour water
and as they rise keep putting it in, till it
be well risen then take them off the pan, and
let them stand a little to sadden, have ready
a sieve with a clean cloth over it and take up the
curds with a ladle on egg slices, you must allow
make them the night before you use them,
this quantity will make a large dish of you can
be good if you think they be too thick mix with them
two or three spoonfuls of good cream, tie them on a string &
hang them up, so clear them up

Duns!

A pint of milk the whites of egg two ounces of butter
which melt in the milk a little barm make it
into light paste that will roll let them stand half
an hour before they go to the oven, bake them in the

Sugar Cakes

Take two pounds of fine flour saded by the fire
18 ounces of butter rub in your flour one pound of su
work it up with rose water roll it out and cut
with your tins bake them in a slow oven

Biscuit Cake

Take 10 Eggs beat the yokes by themselves exceeding
well then put in a pound of loaf sugar powder fine
after that beat the whites and put in the yokes
it rises about a quarter of an hour before the oven
is ready put in three quarters of a pound of flour well dry
and don't let it stand still till you put it in
into the oven; add caraway seeds & lemon a good

Hummery

Take three quarters of an ounce of young lyps boil
it in a pint of water till one half consumed take
one ounce of sweet and one of bitter almonds
scuff a pint of cream and a little cinnamon
Sweeten to your taste

Fish Sauce

24 Anchovies chopped small, bones & all, 10
shallots cut small an handfull of scraped horse
Dish, a quarter of ounce of mace a quart of
white wine a pint of water a lemon sliced
half a pint of anchovie liquor a pint of red
wine 12 Cloves 12 pepper corns boil them
together till reduced to a quart strain
it off and cover it close keep it cold & in
a dry place two or three spoonfulls to a
pound of butter

A Pyn Bread Pudding

Take one pound of grated bread three quarters of a pound of suet three quarters of a pound of carmado, a little lemon skin eight eggs & a glass of wine or brandy a pudding this size will require 2 hours boiling

To keep green Plumbs all the year

Pick out the best of the Plumbs and the worst sort boil them in a little water, with a little of roach allum, till it be a proper thickness then put in a layer of good plumbs and a layer of this liquid cold till your pot be full. The thicker the liquid the better

Short Cakes

Take 12 oz. of flour rub lightly into it 8 oz. of butter, 4 oz. of sugar sifted, grate in some nutmeg, beat an egg, and make it into paste, when roll'd out, cut them out with a tea-cup, when they are got into the oven cover them well with a thin cloth, and sift over them

Pass some cold sugar through a dredging box to

Green Gooseberry Wine

To a Gallon of bruised Gooseberries not heapt, a Gallon of water let it stand three dayes stirring it twice a day then measure it off and to every gallon of liquor ale measure put in three pounds and a half of sugar: let it stand in a tub three dayes and stirre it a Day, then turn it and in five or six month take off put in some wising lafs that is debased then closet for 2 or 3 weekes.

green Currant wine is made the same way
not all reded

To make Short Cakes

Half a pound of Butter Half a pound of sugar one pound of flour One spoon full of Cream and a few Carraway seeds

To make Lemon Cakes

Take one pound of fine flour lump sugar sift
one pound of fine flour half a pound of Butter
rub very fine into the flour two eggs one Lemon
juice with the rind grated mix all over
together lay them in little lumps, as they
spread with baking, and sift fine sugar
over them.

To make a Ground Rice Pudding

Half a pound of rice cook in new milk
till pretty soft but stiff about four or
five Oz^o of butter put in when turned
out of the pan sugar to baking and a few
eggs when cold and a little Brandy
nutmeg and cinnamon if liked

To Make Mead By a Mason

Take ten Gallons of water wine measure allow 40 pounds of Honey put in the whites and shells of four eggs stir it well together when it boils skim it till it is clear then add half an ounce of Hops let it boil an hour then scum it off and when it is cold put it into the Cask when it is done working cork it up close the rim of a few Lemmons put into the barrel makes it drink pleasant a little Brandy is an improvement.

To make eye water

Take one quart of spring water, of white copper as the size of a walnut, one Table spoonfull of common salt set it on the fire and let it boil five minutes.

To make Red Currant Wine 3

Gather the currants when full ripe, strip them from the stems, and squeeze out the juice. To one gallon of juice put two gallons of cold water, and two spoonfuls of yeast, and let it work two days, then strain it through a hair sieve, at the same time put one ounce of isinglass to steep in cider, and to every gallon of liquor add three pounds of loaf sugar, stir it well together, put it in a wood cask: to every ten gallons of wine put two quarts of brandy, mix them all exceeding well in your cask, close it well up, let it stand two months, then bottle it.

Lotion for weak eyes

1½ Tea spoonful of Extract of lead
1½ Drs. of Brandy to make
one pint of soft Water.

So pickle Walnuts black

Gather your Walnuts when the Sun is hot upon them, and before the shell is hard, which you may know by running a pin into them, then put them in a strong salt and water for nine days, and stir them twice a day, and change the salt and water every three days, then put them in a hair sieve, and let them stand in the air till they turn black; then put them into strong stone jars, and pour boiling Alegar over them, cover them up, and let them stand till they are cold, then boil the Alegar three times more, and let it stand till it is cold between every time; tie them down with paper and a

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Bladder over them, and let them ~~lie~~ ^{lie} two moneths.
Then take them out of the Alegar, and make a
Pickle for them; to every two Quarts of Alegar
put half an ounce of Mace, same of Cloves, one
ounce of black Pepper, the same of Jamaica Pepper,
Ginger, and long Pepper, two ounces of common
Salt, boil it ten minutes, and pour it hot
upon your Walnuts, and lie them down with
a Bladder and Paper over it.

Hunting Pudding

Beat eight Eggs, mix them with a pint of
good Cream and a pound of Flour, beat them
well together, and put to them a pound of Beef-
suet chopp'd very fine, a pound of Carrots well
clar'd, half a pound of Jar Raisins, stoned and
chopp'd small, quarter of a pound of powdered Sugar
two ounces of candied Citron, the same of candied
Orange cut small, grate a large Nutmeg, and

mix all well together, with half a gill of
Brandy, put it in a Cloth, and tie it up close,
it will take four Hours boiling —

To pickle Cucumbers M Wilson.

Take Cucumbers wash them and put them
into salt and water that will bear an egg
let them stand two or three weeks until
they are ~~getting~~ yellow stirring them
every day to keep them from moulding
then scald them in the same salt and
water they lay in, and scim it well,
when it boils, scald them once a day or
often, keep them as hot as may be on
the Hob covered up and perhaps three
or four times scalding may make them
green then drain them well in a Sieve and
let them be covered with a Cloth and when

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takes out to put into the jar, whippe
it, without rubing them pour boiling Alegar
on them and let them stand warm there
or four or five dayes then draine them from
it and take fresh Alegar when it boils scum
it, then put in a little Black and Jamai
ca Pepper and a little salt pour it on them
and when they are cold tie them close
up with a paper and bladder over them
Be mind to have them fresh got the
first Alegar may do to scald them with
by adding a little fresh.

Raddish pickles may be done the same
way only draine them from the salt &
water they lay in and scald them with
fresh.

Lemon Cheesecakes By Wilson

Take the peel of one lemon, $\frac{1}{4}$ lb of loaf sugar
 $\frac{1}{4}$ lb of Butter three yolks of eggs and one white
 $\frac{1}{2}$ oz of Almonds grate the peel or boil it till
a straw will go through change the water several
times, then beat it smooth with some of the
sugar, beat the rest with the eggs for half an
hour, blanch and chop the Almonds melt the
butter and when cold beat it well, put in the
Almonds and sugar, the juice of half a
lemon and then the eggs, mix them well
together bake them in a puff paste and
sprinkle over them a little loaf sugar just
before they are set into a slowish oven

To make a Wine posset By Mr

Take a quart of good milk, set it on the
fire to boil, put ~~in~~ two handfull
of bread crumbs, grate in a little nutmeg
sweeten it to your taste, take one part

of made Wine and give it a boil take the
yolk of four eggs, beat them very well, then
put to them a little of the wine cold, then
put in the rest of the wine, and keep stir-
ring it all the time, then set it on the fire
to heat and keep stirring it but dont let
it boil if it does it will curdle; then put
it into a Tureen or Basin let the milk
stand a little after it has boiled then
put it gently in with a spoon make it
half an hour before it is used and keep
it hot before the fire

To make good Gingerbread in the
Take a pound of fine flour, six ounces of
powder sugar, a few caraway seeds the
skin of a Lemon shred fine a quarter of an
ounce grated ginger, mix them well together
then make half a pound of Treacle hot, melt
it in a quarter of a pound of butter, mix all
together into a paste roll it very thin cut it
out and bake it on sheets often.

Another way Mr. W.

Take two pounds of flour dried, a pound and a half of treacle, one pound of sugar or half an ounce of root ginger beat and sifted, a halfpenny worth of caraway seeds, and a large glass of Brandy; mix all well together, make it into little cakes and bake them on tins; half an hour will bake them in a quick oven, these will keep years

A Receipt for the Dropsey

The following receipt has cured those that have been taken several times and 3 people at the age of seventy

Two ounces of the best Durham Mustard and a small quantity of horse radish scraped - steep it 48 hours in a quart of gin take the quantity of a common Coffe Cup full, every ~~sight~~ morning two hours before you get out of bed shaking the bottle and mix it and ale together - a quart

or three pints has sometimes produced a
cure but it hath been found necessary to
give 2 quarts

To make Raisin Wine

Put $\frac{1}{2}$ lb of Raisins to a Gallon of Water, let
them steep in a Tub for about three weeks, the
last two weeks stir or rather put down the
Raisins which will rise to the top of the Water, at
least twice a day when the Raisins should be very
well prepared and all the liquor put into a Bar-
rel, which may stand therein eight or twelve
months if in a cool cellar, if then it does not
appear sweet enough, put from half to a pound
of Gallon of raw Sugar to it and let it stand
twelve months longer before bottling

*B- The large stalks taken out

To make minc'd Pies S. H.

One Pound of Suet, one Pound of Apples, one
Pound of Currants, half a Pound of Raisins,
~~to thiste half a pound~~ Cinnamon, of Sugar ~~to thiste~~ ~~add a little~~ ~~Brandy~~
~~Butt~~ also a little Brandy. The suet and
apples should be chopped together, the raisins by
~~themselves~~

Seasoning for a jugged Hare

S. H.

A little Parsley chopped small, a little Nut-
meg, Pepper & Salt, two Onions with about
ten or twelve Cloves stuck in them, quarter
of a pound of Butter when done thicken with
Flour & Butter and add a little Red Wine & Ale

To make green Gooseberry Wine 19

To 4 Quarts of Gooseberries chopped
small put 1 Gallon of Water, let them
stand two days, then when well strained
add 4 lb of Loaf Sugar then let it stand
to ferment, afterwards put it into a Cask
with a little Isinglass dissolved in the
Wine before closed add a little Brandy

To make College Puddings —

Take two Eggs and beat them well, then rub a table spoonful of Flour in till it is free from lumps as much powdered Lump Sugar as will sweeten them to your palate and a table spoon-ful of Cream mix them well together then add four more Eggs beat well and rather more than a pint of Cream butter some large Cups and fill them half full, about a quarter of an hour will bake them — Turn them out and pour brandy sauce over them —

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Potatoe Pudding

Boil and peel the Potatoes, then weigh half a pound, put to them five yolks of Eggs and three whites half a pound of loaf sugar, six ounces of clarified Butter, half a pint of thick Cream and the rind of a Lemon ^{boiled} tender and beat to paste — Bake in a moderate Oven with a paste round the edge of the dish

To Stuff Beef

Crumb bread as for veal Stuffing chop a little sweet parsley and if at hand a leaf or two of green off a cabbage sprout and an Onion or two according to the quantity of stuffing wanted a little Pepper worked all up together with a little Cream —

To Jug a Hare a la mode

Case and cut her up, season with a little
Blk pepper and salt a little nutmeg and
lemon peel will improve it, a bunch of Parsley
and a little Thyme and one large onion stuck
with cloves $\frac{1}{4}$ lb of butter and rather more
than a gill of water, to be tyed very close in
a jug with a stone at the top when enough
take $\frac{1}{4}$ lb more butter and as much flour
as will thicken the gravy and about 1 gill
of red port then shake it well and let it
boil a little in the jug or stew pan

N.B. The more blood is saved and the better
it should not be washed except damaged an
old Hare will take $3\frac{1}{2}$ hours a young one $2\frac{1}{2}$
keep the boiler full to near the top of the jug
if there be too little gravy add some Ale or Water
one must not open it till you think it is enough

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Lay a piece of white paper under the stone shakke
it very well up to keep it from oiling

To make Veal Olives

Take leg of veal, cut it in thick stokes but
not too thick have in readyns your force
meat roll up the bignes of a long foref
meat cole give it a stick up with small threa
lay it up in your pot with as much butter
and a little water as will bake it season it
with nutmeg put it on your dish with gravy

To make Thymerry

Take $3\frac{1}{4}$ of an ounce of Silinglass boil it
in a pint of water till on half be consumed
take one ounce of sweet & one of bitter Almonds
half a pint of cream, and a little Cinnamon
sweeten to your taste

To stew a Rump of Beef

Take a Rump of Beef let it lie in Salt two or three days then wash and wipe it with a cloth and season it with black & clove Pepper, Mace, Cloves and a little Ginger, then take a deep Pot and put it therein with two pints of water and one pint of either a Port Wine, if this be not enough to cover it put in more Wine and Water tie a paper over it and send it to the Oven - $16^{\frac{1}{2}}$ of Beef will take $3\frac{1}{2}$ hours to stew it - when enough put a little of the Gravy on the Dish and carry it to the Table - You may put in a few Shallots if you have any -

White Fricasee of Chickens ²⁵

Take two or more Chickens, halroast them, cut them up as you would do for eating, and skin them, put them in a Stew-pan with a little white Gravy, Juice of Lemon, two Anchovies, shred Mace and Nutmeg then boil it, take the yolks of Three Eggs, a little sweet Cream and shred Parsley, put them into your Stew-pan with a lump Butter and a little Salt, shake them all the while they are over the Stove and be sure you do not let them boil least they curdle, garnish your dish with Sippets and Lemon

D^r. Sutcliffe's Recipe for dissolving
Wax in the Ear

Take two Grains of Salt of Tartar, and
one Pounce of Rose-water colour'd with
a little Spirits of Lavender, a little of
it to be pouurd into the Ear, night and
morning

Lemon Pudding

Take eight Eggs leave out four whites,
eight ounces of powder Sugar, eight oz
of clarified Butter, the rind of two
Lemons grated, the juice of one, mix
all well together, put the Eggs in last,
put Paste round the Dish and bake
it half an hour

To 1lb of ground malt add 1 quart of boiling water put into a vessel and cover it close up. Then boil 1oz of hops in 1 quart of water let stand. When the malt liquor is cool enough to put together add about 1 Gill of the last fermented liquor cover up and let it stand 6 Hours then add the hops and water let stand half an hour strain off and bottle for use in small stone Bottles.

Use about the same quantity of yeast above as of Barm

Rutlandshire Pudding

To make a plum pudding

Take one pound of suet chopped fine, eight eggs very well beat, one pound of raisins, half a pound currants, 1lb brown Bread, grated two table spoonfuls of flour, quarter pint Brandy, half a nutmeg sweeter it with brown sugar ^{say half a pound} to your taste boil it four hours

Elder Wine

4 pucks of Elderberries 2 doz² of Sugar
4 Gallons of water makes 8 Gallons
of wine to which a few Cloves may be
added

1lb Sugar to 1lb Raspberries $\frac{1}{2}$ lb sugar to one
pint of Currant juice Boil the juice and
sugar whilst quite clear

To make Cowslip Wine

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To five Gallons of Water put two Sacks of Cowslip Peeps and Thirteen Pounds of Loaf Sugar. boil the Sugar & Water with the rinds of two Lemons half an hour, and fine it with the whites of two Eggs; when it is near cold put it to the Cowslips, and set on six Spoonfuls of new Yeast, work it two days stirring it twice a day — When you squeeze out the Peeps to turn it put in the juice of six Lemons, and when it has done working in the Vessel put in quarter of an Ounce of Isinglass dissolved in a little of the Wine till it is a jelly and a pint of Brandy — Bung it close up two Months, then bottle it —

* Wine measure

To pot Beef

Cut the Beef in lumps and put a
little salt patre over it let it lay a day or
more as it suits, then season with ^{white} pepper
salt and mace to taste stew it in the oven
with some water in a deep pot with a piece
of ~~beet~~ ^{beet} on the top of it when enough beat it

To clean Boot tops small in a marble mort
or wooden bowl, put it ha

1 Pint of Milk down into your boots & when
1 fl of Spring water ^{cold & well clarified butter} over it

1/2 Oz White copperas

1/2 Oz Sulphuric acid

To be shook well and brush'd in then
spunged off with spring water.

To make dry Biscuits.

Take one pound of flour four eggs and
as much milk as will make it into
a stiff paste

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For the Hooping Cough
(also Page 52)

One Spoonful of Garlick

Three Dr. of Rum

Three Dr. of Sweet Oil

All put into a Bottle and well shaked,
The Back Bone rubbed by the fire twice
a Day, for ten dayes, with a piece of flannel
with the above

To make Cream Cura

Put into a broad Pan about 3 Pts of Water and
3 Pts of Milk: when it boils have ready a pint of
Cream if a little sour it will be better, to which
put 8 or 10 Eggs well beat, when the Milk & Water
boils put them in, and add a little Vinegar or sour
Buttermilk till they appear to curdle, stir them
well up then set them on to the Fire again, and
as they begin to rise at the edges of the Pan put a little
cold water till they appear well risen then take them
off the Fire & let them stand about half an hour, have ready
a fine cloth with Strainer lay them gently upon it -

The late Dr. Malones recipe for a cold,
which he most strenuously recommends

Take a large tea cupfull of linseed two -
penny-worth of stick liquorice, and a quarter
of a pound of sun raisins. Put these into
two quarts of soft water, and let it simmer
over a slow fire till it is reduced to one;
then add to it a quarter of a pound of
brown Sugar-Candy pounded a Table
spoonfull of old Rum, and a Table spoon-
full of the best white wine vinegar or
lemon juice. —

Note the Rum and vinegar are best to
be added only to that quantity you are
going immediately to take for if it is
put into the whole, it is apt to grow flat
in a little time. —

Drink half a pint at going to bed and
take a little when the cough is troublesome

This recipe generally cures the worst of colds in two or three days, and if taken in time said to be almost an infallible remedy, its a most sovereign and balsamic cordial for the lungs without the opening qualities which endanger fresh colds in going out. It has been known to cure colds that have been almost settled in consumptions in less than three weeks. —

Cold Cream

Spermaceti	2 Oz	1/2 Oz	mix before a slow fire
White Wax	2 Oz	3 Oz	
Oil of sweet Almonds	2 Oz	3 Oz	
Rose Water	2 Oz	3 Oz	

Tooth Powder

1/4 oz of prepared chalk	
1/2 oz of myrrh	
1/2 oz of orace root	

How to make a Sponge Cake

Take 6 Eggs, beat the Yolks half an hour, and the Whites to a froth. $\frac{3}{4}$ lb of Sugar pounded, put the Sugar to the Yolks, then add the Whites, also add 6 Oz of fine Flour and beat it well. It should be put into a moderate Oven directly it is mixed.

Ginger Wine

Take 4 Gallons of Spring Water and 12 lb of Sugar, boil it well and skim it, when cold squeeze in the Juice of 4 Lemons, boil the Peels and 5 Oz of Ginger in 2 Quarts of Water one hour, when cold put all into a Cask with Yeast, a little Yeinglafs and 4 lb of Sun Raisins chopped, and half a pint of Brandy, stir it two or three days. Then stop it up.

Elderberry Wine

See Raffolda

Water 3 Quarts, to 3⁴ of Sugar, boiled & cleared with whites of Eggs, 1 Quart of Wort the day after it is brewed, this will make one gallon ale measure, when tunned put into the Cask 1⁴ of Raisins chopp'd fine, a Bottle of Rum to 8 or 9 Gallons and a little Icing glass

To make Durable Ink.

Lunar Camotic 1 dram, dissolved in 1/2 an ounce of rose water, with 10 grains of gum and 3 or 4 grains of lamp black.

Pounce composed of chrysolite of soda 1/2 oz gum arabic 1/2 oz dissolved in 8 oz of rose water

S. Hoyle

Receipt for Blacking. — 1

4 oz Ivory-black, $1\frac{1}{2}$ oz Sweet-oil, 2 oz Sugarcandy, $\frac{1}{2}$ oz nut-galls, $\frac{1}{2}$ oz Prussian blue, 1 quart of vinegar $1\frac{1}{2}$ oz vitriol

The Ivory-black to be mixed very well with the sweet-oil; the other articles to be pounded very fine, and the vitriol to be put in last. —

I Mayle

To make Black Ink: 24 of ^{the} Mo: 1787

Galls	—	—	8
Gumarbeck	—	—	8
Pomegranate Peel	—	—	1
Copperas	—	—	3
Rocke Alum	—	—	4

Mixed and infused in 6 Pints of Rain Water for one month stirring it up from the bottom with a Stick now and then add $\frac{1}{2}$ a pint of Alegar or $\frac{3}{4}$ cover the Jug to keep the dust out of it. I have sometimes put a little more Water in it —

Tis remarkable for standing its Colour in Writing. I have used it upwards of 38 Years. Rich Corroyd

To make Pikelets

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Take 1 lb of fine Flour with a proper quantity of good Milk, beat 3 Eggs all into the consistency of a thick Batter add a little Salt to liking with one Spoonful of good new Yeast - to stand 3 or 4 hours to lighten before baking - half an hour before baking put the Pot into another Pot of hot Water so as to cause the Batter to rise; when the Baking Stone is of a proper heat put a small bit of Butter into a Linen Rag to rub over the face of the Stone to prevent the Pikelet from sticking - with a knife at some time gently lifting the Pikelet up round the edges.

Martha Robinson

To make Lipsalve. M.R.

Take 2 oz of spermaceti, 2 oz of white wax, 4 lb of unsalted butter, a large juicy apple, and one pennyworth of alkanet root; mince all gently half an hour, then strain it thro' a linen cloth; when cold melt it over again just before you pour it into boxes, add a little essence of lemon, bergamot or any other sc.

To pickle White cabbage.

Take small cabbages, cut them in quarters, put them in salt and water, let them lie you 8 days, then put them in a sieve to drain, then boil a good deal of ^{fleshy} salt and water, put it upon the cabbage once a day for eight days together boiling hot every time, but first lay them to drain ~~there~~ again, then make a strong pickle of all alli-gar, ginger, mustard seed, horseradish, garlick or eschalots, and black and white pepper: boil it seven or eight times, and put it on them every time boiling hot.

Recipe for wind and colic.

Sweet spirits of nitre.

15 drops for a child 6 months old.

2 tea spoonfuls for a woman.

3 do do for a man.

2 oz of Epsom's salts dissolved in a pint of water, with a dessert spoonful of nitric acid.

To make Cheesecakes.

Take 1 gallon of new milk, put a little rennet to it to make the curd come, when it is come put it gently into a strainer to drain, when sufficiently drained break the curd very fine then add about 2 lb of butter well worked into the curds with your hands, 2 or 3 eggs well beat, the rind of one lemon grated, some currants, a little brandy and sugar to your taste. Should they be too thick add a little cream.

To pickle onions.

Take small onions, scald them which makes the skin come off better

and throw them into cold water as
you pare them, then put them into
a pan with cold salt and water, and
a little milk if you like, set them over
the fire to simmer till they feel a
little soft, put them into a sieve to
drain and cover them close up till
the next day, then boil vinegar with
a little white pepper and mace, and
pour boiling hot upon them.

To make Rushes.

Take 4 lbs of flour well dried, 4 eggs,
1/2 pint of yeast, a little salt, and a few
cinnamon seeds if you'd melt rather more
than 1/4 lb of butter in a pint of good
milk, when mixed mould a quarter
of an hour, then set it to rise an hour,
then mould it half an hour more,
roll it, and lay it upon sheets of lin
well buttered, beat the yolk of an egg
and wet them over with a feather.

Gooseberry Pudding.

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Take a quart of green gooseberries, pick, coddle, bruise, and rub them thro' a hair sieve to pulp, six eggs, $\frac{3}{4}$ lb of sugar, $\frac{1}{2}$ lb of clarified butter, a little lemon peel shred fine, a handful of bread crumbs or biscuit, a spoonful of rose or orange flower water, mix all well together and bake it with paste round the dish, you may add sweetmeats if you please.

Elderberry Wine.

To one gallon of water put two quarts and a half of picked berries, then boil them in the water half an hour, strain them, and put 3 lbs of moist sugar to one gallon of liquor, boil and skim an hour, beat up the whites of a few eggs in a little water, boil in it a few cloves tied up in a bag about 11 m-

rules before you take it off, when cold
put a little new barm to it and let
it work 4 or 5 days, stirring it once
a day, turn it into a cask, put in 2 lbs
of sun raisins to 5 gallons of liquor,
add a few cloves with a little rasi-
glass, some add a little brandy. A. Routh

Orange Wine

To one gallon of water put three pounds
and half of fine moist sugar, boil and
skim it well till quite clear, when
near cold put in the juice of eight se-
ville oranges, with six peels pared very
thin a little barm upon a toast, let it
stand twelve hours, then putt it in a
cask, it may soon be stoped up close
letting it stand three or four months
before you bottle it will be no worse
to stand twelve months ~~777~~

To make Lavender water
a quart of the best spirits of wine one shil-
lings worth of ambergrise and one shil-
lings worth of chymical oil of lavender
put them all into a Botle and let it
stand four monthis before you use it.

To make Gooseberry Vinegar

Put one quart of ripe gooseberries crushed
to a gallon of water ale measure add one
pound of the coarsest sugar, the water shou-
be warm when it is put to the berries and
let it stand a day or two then strain
them out and put the sugar to the liquor
don't boil or heat it, put it into a cask
then add a little yeast and let it stand
in a warm place till the summer
after it is very good for pickle

Porter for a ten Gallon Cask

The liquor brewed as for small Ale

To every ten Gallons, $3\frac{1}{2}$ of a pound of hops put 8 lbs of Treacle $\frac{1}{2}$ an Ounce of Spanish juice $\frac{1}{2}$ Dram of Iuccatine Aloes - Boil all together 2 hours till it clears - Work it as malt liquor - When it has done working in the Barrel and before it is stopped up, put in a $\frac{1}{4}$ of a lb of good hops it should stand at least 12 months before it is Bottled at Heafford

45

To make Saline Draughts

R. Potass. Carbonat. 3*iii*

Dissolve the Salt in half a pint of warm water. - Take Two Table Spoonful of the Solution with one Table Spoonful of fresh Lemon Juice frequently, when thirsty.

To make Senna Tea

$\frac{1}{2}$ Oz Senna when boild a few minutes and set upon the Stab one Hour, to make half a pint of Tea, of which take one Teacupful in the morning, and at 11 O'clock forenoon if needful; if that is not sufficient mix $\frac{1}{4}$ Oz Epsom Salts in each dose of Tea. The above quantity is for a Child 8 years Old.

From the London Packet July 7th to 10. 1820

Important Receipt. — A man in Oliver-st.
New York, after imprudently drinking cold
water during the great heats, was seized with
very alarming symptoms, from which he was
relieved by Dr J. D. A. White who dissolved half
an ounce of camphor in a gill of brandy; of this
one-third was given at intervals of three minutes
which gave the patient immediate relief. —

For a Cough

2 Oz Liquorice boiled in 2 Quarts Water
till reduced to 3 Pints, then add 1^{lb} Sugar
and when nearly cold put to it $\frac{1}{4}$ Pint Rum
and 1 Oz Balsam of Tolu.

For a Ham of 20^{lbs} weight

12 Oz Bay Salt
2 Oz Salt Prunella
108 moist Sugar

To make a plum cake

47

Take $1\frac{1}{2}$ lb of flour, dried and cold, rub into it $3\frac{1}{4}$ lb of butter, beat 5 eggs well, mix them in the middle of the flour with 2 or 3 spoonfuls of good yeast, cover it up with some of the flour, and let it stand to rise 2 hours or more. Then mix it up with $\frac{3}{4}$ lb of currants cleaned and dried, a little mace, cloves, cinnamon, nutmeg, brandy, candied lemon, almonds, and sugar to your taste, also a little new milk warm to make it up of a proper lightness, rather more than half a half pint.

Butter the tin well, and put it in, let it stand to rise a little, before it is set in the oven; about 2 hours will bake it

Remedy for Cows swelling by Clover

A Dram glass of the Spirit of Turpentine
in half a pint of new Milk fresh from the
Cow, will give immediate relief.

Cake Pudding

Stock a well butter'd mould with
raisins in any pattern you please,
then fill it with sponge cake 3 parts
full cut in slices, first soaked in a
little brandy or else a little butter
upon them; between each layer of
cake strew in some sliced almonds
beat 4 or 5 eggs well with a tea-
spoonful of flour in them, then
add some cold boiled new milk, a
little salt and nutmeg, or lemon
peel if liked better, fill the mould
brim full lay a butter'd paper over
it and boil it as a bread pudding

R. Reed

Lemon Pudding

49

A pint of new milk to be set over the fire and thickened with two table spoonfulls of flour, when quite cold add five eggs well beaten, the rind & juice of a lemon, sugar to the taste and baked as a custard pudding

R. Read

Suet Pudding without suet

Beat one egg well, and add a cup full of cold butter one of cream and one of blue milk, beat these well together and mix it with a flour thicker than a batter pudding; put it into a buttered mould and boil it an hour and quarter, serve it up with currant jelly or raspberry jam. — R. Read

To make Ginger Beer

1 lb good Raw Sugar, 1 Oz ginger sliced,
1 Oz Cream of Tartar, 1 large Lemon, the Rind
cut thin and the rest in slices, 6 Dts. of
boiling Water put upon them, when new
milk warm put in 2 Tablespoonfuls of
yeast, let it stand all night and then
bottle it.

To make mince meat
1lb Currants 1lb Raisins
2lb Apples $\frac{1}{4}$ lb Peel $\frac{3}{4}$ lb Suet
Nutmeg Brandy and Sugar $\frac{1}{lb}$ to your taste

The baneful effects of infectious disease may be prevented by the following expedient.

Mix a few ounces of the pulverized black oxide of manganese and common salt upon a plate; let the plate thus charged be placed in the house suspected to be infected, and occasionally sprinkle ^{a little} some Oil of vitriol upon the mixture, which will disengage a sufficient quantity of oxygenized muriatic acid gas, to neutralize the putrid miasma and render the place salubrious. When this me-

hood is adopted in apartments which are inhabited, it will be necessary to add the Oil of Sichiol only a few drops at a time, with the face averted. ---

Parkes's Chemical Catechism.

(For the Hooping Cough) also Page 31

1 Grain of Tartar Emetic dissolved perfectly in 4 Tablespoonsful of Water, of this a Child in the month may take 1 Teaspoonful repeated every half hour till it makes him throw up: from two to three months 2 Teaspoonsful, ^{from three to five, three Teaspoonsful} and so on. - for Hooping Cough to be taken every or every other evening. —

For the Hooping Cough. —

To an Infant a few months old, give one quarter of a grain of powdered Alum in a spoonful of Sugar and Water three times a day upon an empty Stomach increasing the dose on the second day to half a grain and give the quantity, as above directed till the Cough is removed. To a Child a year

old give half a grain of Alum increasing (53)
the quantity to one grain. - A Child four years
old may begin by taking two grains increasing
each dose on the second ^{day}, till the quantity a-
mounts to four grains thus regulating the
dose according to the age of the Child. - An
Adult may begin by taking ten grains increas-
ing the dose till the quantity amounts to twen-
ty or twenty five grains. The bowels should
be gently affected, and of course this point should
be attended to and the dose regulated accordingly.

No other medicine must be administered
unless an emetic in the first instance, if
such a step appear advisable. Except in
the case of Infants a milk diet should be
avoided. The Cough is usually cured in a
fortnight. The alum does not act as an
astringent. If given very early on finding
out the Patient has the Hooping Cough it
never fails.

A ~~Gum galba~~ ^{onum} Plaister applied to the
stomach, is also recommended for the Hooping Cough.

20z of isinglass to 1 quart of cold water, &
the rind of 1 lemon, let it boil till the
isinglass is dissolved or till it looks like
bits of skin, strain it through a hair sieve
then put in the juice of two lemons, and
sweeten it with lump sugar to the taste,
and strain it again thro' a hair sieve,

To make white cerate

20z of olive oil two large table spoonsful
white wax one ounce, Spermaceti one
dram

58 58 tincts 914 879s -

Dissolve half an oz of corrosive sublimate
in a little spirits of salts, then add half
a pint of spirits of turpentine, wet
the parts affected with a small paint
brush.

Stamford Mercury March 12th 1830

A Child at Wymondham Leicestershire
having thrown down a hive of Bees was des-
perately stung in the mouth, and all over
his ~~head~~ and neck. By rubbing the
parts, however, with a piece of raw onion,
and then bathing them well with vinegar,
the inflammation was stopp'd, so that
next day it was hardly perceptible that the
child had been stung. Previously to
being bathed, he was swelling very fast.

For a Gargle

$\frac{1}{2}$ a pint of cold water, 2 Table spoonful
of Vinegar and one of Honey

Yellow Flummery

Take two ounces of Sring lofs, put it into a pint of water, and let it boil slowly till it be reduced to a teacup full then strain it off and when cold, add a pint of white wine, the juice of two lemons, and the white of one the yolks of 8 eggs beat well, and sweeten it to your taste put it into a pan keep stirring till it boils or nearly boils strain it through a fine hair sieve, when nearly cold put it into moulds. — A. Hawley

To make Buns

Take one pound of flour, three ounces of butter cubed into the flour the same quantity of sugar, half a pound of currants, a dessert spoonful of yeast, one egg mix it into a very soft Paste with warm milk set it before the fire to lighten make it into

small cakes put them on tins and sift
a little sugar over them, let them stand an
hour to lighten before you send them to the
oven E. Moulds

To make Cracklings

1lb of flour 3 ounces of butter, 1 good spoon
ful of Barn, mix it up with water
into a stiff paste, Let it work as little as
possible before baking. — prick them & paint
them with a wafer seal & put them in
the oven after they are enough crisp
them upon the hearth. keep them in a
dry place. — Mr Brith
From the Doncaster Gazette.

For the Rheumatism
When first attacked, take a table spoonful of tincture
of Rhubarb, and from 50 to 100 drops of Laudanum,
varying according to the age &c of the individual;
if not relieved in half an hour, repeat the dose.
This remedy, with the addition of the warmth
acquired from a comfortable bed, says my informant
never knew to fail.

Ackworth Pudding

1/4 lb. Flour 1/4 lb. Currants do Sweet 2 oz. Sugar
1 Spoonful Barm 2 dr. Treacle with a little
Salt near a pint of warm water. Tie it
up and let it stand all night. Boil it
3 or 4 hours.

Bread Pudding

To 6 ounce Bread pulled in small
bits near a pint of new Milk.
Boiled, turned over let it stand till cold
Beat 3 eggs to froth and mix with it

Extracts from Edmund Basters letter.

Pittsburgh, Oct. 28th 1831 Taken from
the Doncaster Gazette 1st and 13th 1832.

Anti-spasmodic medicines are those adapt-
ed to with the greatest success, and I would
invite you to get a prescription from
your medical man for a rather strong
anti-spasmodic dose. Such, for example,
as 25 or 30 drops of Sanguinaria, a tea-spoonful
of Chic, and 30 or 40 drops of essence of jun-

pertinent. A dose of this nature ought to be kept ready at hand by every one, and swallowed upon the first feeling of the disease, whilst the doctor is being sent for; this plan has saved many, to my own knowledge. The patient must get instantly to bed, and friction, mustard plasters, blisters, hot bricks, and bags filled with salt, must be applied to recall animation. Warm baths are considered injurious. For bowel attack, not occa-
sioned by cholera (a thing very commonly brought on by anxiety), a dose of castor Oil, with
10 or 15 drops of laudanum, is the best prescription;
the dose to be repeated if necessary. In cases
of doubt, treat the disease as Cholera; that
is, externally, with the same stimulants
as for real cholera, and internally with the
anti-spasmodic doses, not so strong —

For sore head.

Take — Finely powdered Verdigraste to grain'd
B — — — — — Oyle of Asinie & Do.
Dogs land juncce, mix well, & make an
ointment
A little to be rubbed upon the part affected
night and morning —

As soon as a patient is attacked with the cholera, an injection should be administered by means of a syringe, consisting of one part of gin, a Table Spoonful of common salt a Table Spoonful of Treacle and the same quantity of Gruel. Smoothing Irons made pretty hot should be applied to the spine, and a blister to the pit of the Stomach.

Two Table Spoonfuls of the following mixture should be taken every 3 hours.

Take of Aromatic Confection 1½ Drachms
Compound Spirit of Aniseed 2 Drachms
Peppermint Water $\frac{1}{2}$ of each 2 $\frac{1}{2}$ ounces
and simple Water $\frac{1}{2}$

A Mustard poultice made of equal parts of flour of mustard and sifted oatmeal and mixed up with warm water may be applied to the pit of the Stomach if a Blister cannot be had. The poultice to be removed as soon as felt painful.

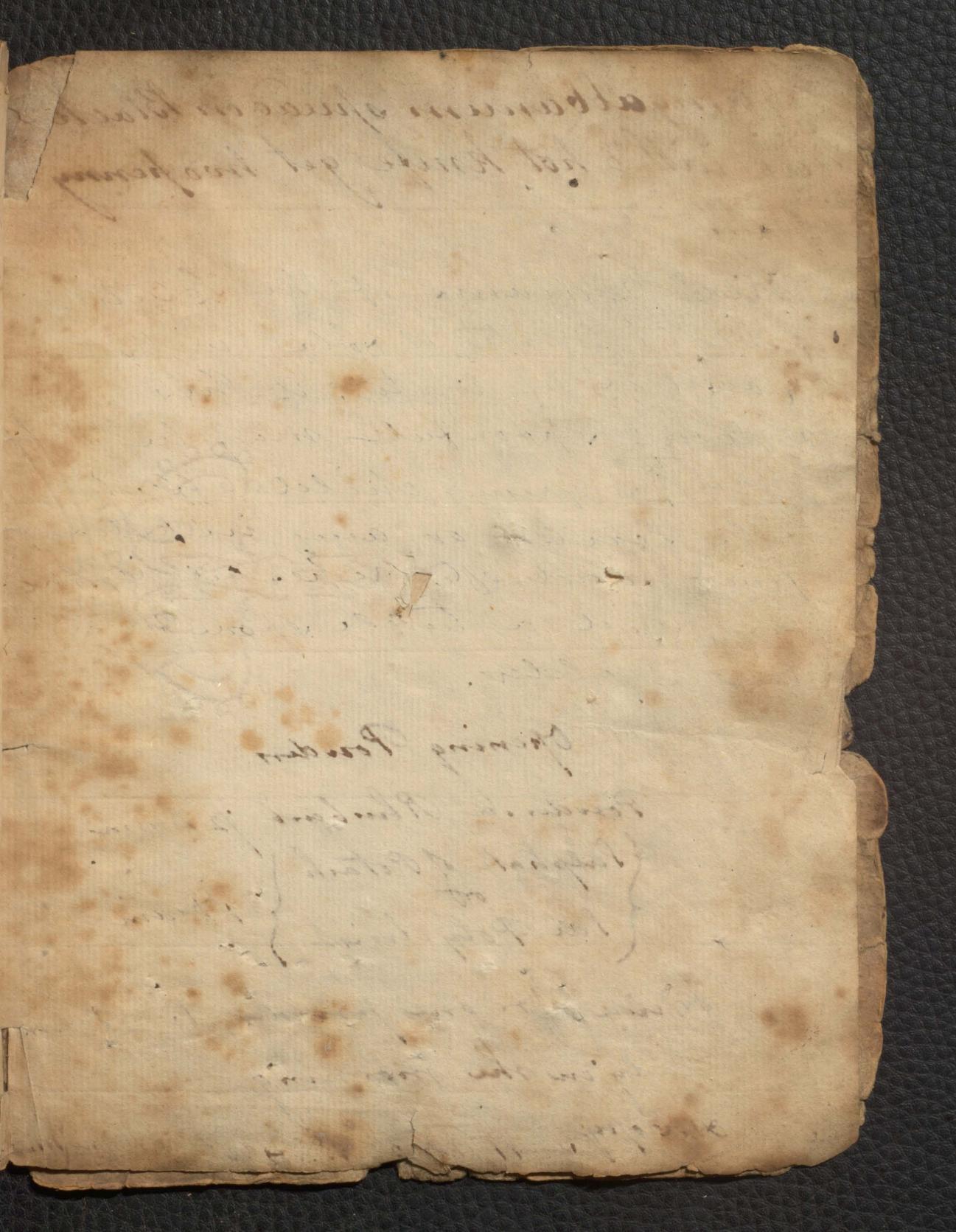
A dozen spoonfuls of Butter Oil should be given when 3 or 4 of the above mixture have been taken

2 oz of Sulphur to
half a pound of
Treacle

30z of Salt peter to two tong ws let them
lie a month in Salt bruyed in it then
hang them up to dry afterward put
them into a box with holes in the lid

See excellent Receipt
London Book price 16s

Mix 1 dram and a half of
the best powdered Selen Carb. and
half a dram of Castille Soap
with a little Syrup into 30
Pills. to be taken every night.



Gum galbanum spread on Black
Silk with a hot knife get two penny
worth.

Wise man draws of the Solution
of the Chlorate of Soda with
4 ounces of water: of this
a dessert spoonfull may be
given ^{to} a young child affected
with Scarlet or any infection
frank and often repeated in the
day, and a table spoonfull
to one older.

Opening Powders

Powder. a Rhubarb $\frac{1}{2}$ dram
{ Sulphate of Potash
{ Sal Polychrist 1 dram

Wind if for one powder, to be taken
early in the morning

A. Copy. 11 Mo 5 1824 H. Payne M.

Iceland Moss

1 lb.
Loose
3*1/4* 6 dms

Let the Moss stand for ten minutes

Use the healing properties
of Iceland Moss
Cover parts of spryng with
and sweet bilb put in
a bottle and shake
well and put on with
a fracture. of Iceland
Moss the ointment
applied afterwards

